



Sustainable Solutions for Health, Productivity and the Environment.



Brand Protection Through Food Safety Innovation



Your Brand is your most valuable asset.

The BrandGuard® Program

BrandGuard is a HACCP and GMP-based food safety program designed to support SQF, BRC and other GFSI standards. We partner with food manufacturing plants that are looking for a quality sanitation program that is focused on innovative chemical cleaning options, process improvements, training, technical support, sustainable programs, and safety. Our Food Safety Specialists have on-going, extensive training in order to provide and maintain the high level of consultation and service that BrandGuard is recognized for.

Sustainability is also at the forefront of our program. Our Specialists are trained to identify areas in food manufacturing plants to reduce labor, energy, water and chemical costs with the goal of improving the company's bottom line.

Micro Control

Asset Protection

Biofilm Remediation

Process Improvements

GFSI Support

SSOP Assistance





Helping you Meet the Necessary Requirements of GFSI.

“ SQF certification audit done! Per the auditor, “our score is outstanding for a first time applicant and we are being recommended for certification”. One item he doubled back to see was sanitation training. I was able to show him an English/Spanish training program manual, training signatures, quizzes, all dated and in our Sanitation Manual from February, proactively done.

QA Manager
Seasoning and Spices Manufacturer

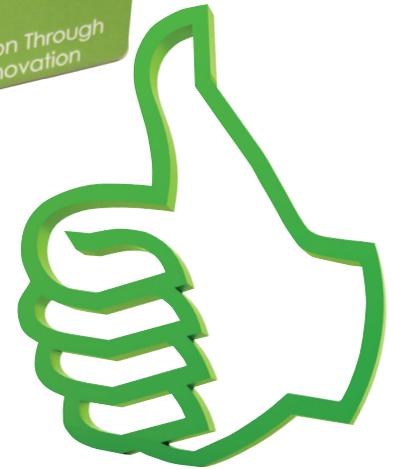


BrandGuard support of GFSI

Third party accreditations supporting GFSI and maintaining that standard is a goal of most food manufacturers today. Customers and the public are demanding that food processors have the proper accreditations. BrandGuard was built specifically to help customers meet the necessary requirements of GFSI.

The BrandGuard program begins with listening to your plant needs. We firmly believe that one packaged program does not work for every processor. Most have the same common end goal, but the path to that goal is unique for every processor, and as such, an effective food safety program must be individualized for each.

When we are invited to survey a plant, we take GMP, HACCP, GFSI and Sustainability into consideration and typically find improvements that result in substantial savings. Our plant surveys are comprehensive and the results are provided in a detailed, cohesive binder that will become a GFSI-supporting compliance manual if we are afforded the business.



Sustainable Cleaning Solutions

Providing sustainable cleaning solutions is the fabric of who we are. Every program at RMC is built around sustainability and we are focused on continuing to expand our programs and enhance our solutions to improve it. There are three areas of sustainability: **People**, **Planet** and **Profit** which are referenced with several examples of how the BrandGuard components fit into these areas of sustainability.

Our goal is to provide you the tools to become GFSI accredited but at the same time increase sustainability in your plant and reduce your carbon footprint.



- Training programs focus on employee safety, food safety, and application training.
- Sanitation verification and control offers protection against food recalls.
- Product quality protects the customer against negative health risks.
- Automation reduces exposure to chemicals and reduces waste.



- EnviroGuard® was created to meet strict human health and environmental criteria.
- Through automation, there is less environmental impact because waste is eliminated.
- Continuous program auditing maximizes efficiencies.
- Reduction in hot water, energy and waste will lower the carbon footprint.



- Production improvements result in less scrap or waste.
- The use of less water results in water savings, fuel savings and reduced waste discharge.
- Increased automation results in labor savings and less waste.

Sustainable solutions for health, productivity and the environment.

AuditGuard®

Through AuditGuard, we identify areas of improvement or potential vulnerability in your food processing facility. Our trained Specialist will review your sanitation program to validate that it is meeting standards. The complete audit is well documented and reviewed in detail with management. Training is an integral part of AuditGuard. Many times what is identified as a potential problem by a skilled auditor isn't recognized by others.

The following are various training programs that are provided to support AuditGuard:

- BrandGuard Online Training (BOLT)
- Mold Remediation
- Allergen Control
- CIP Training
- Sanitation Training
- SQF/BRC Support



“ We wanted to thank you for the professional job from RMC, no problems at all. Our audit went very well. ”
Snack Foods Manufacturer



Scan QR Code to
Watch Video!

The food processing environment is complex and there are challenges faced regularly. Our food safety program incorporates various independent elements which provide solutions to your food safety challenges.

SurfaceGuard®

Our broad selection of quality, sustainable cleaning products cover the requirements of all food markets including specialty products needed in specific food industries. Our products are designed to extend the life of equipment.

ChemGuard®

ChemGuard focuses on the protection of your employees by offering a variety of safety tools for everyday use and continuous training on the safe handling of chemicals. We offer video presentations with interactive discussions, color-coded wall charts, bilingual safety charts and tags, on-line and in-plant training.

DrainGuard®

Drains harbor microorganisms and biofilm and they are often an overlooked area. Utilizing the right chemistry along with color-coded brushes, proper application, and specialized equipment controls cross-contamination and reduces vulnerability in drains.

FloorGuard®

Minimizing cross-contamination in the floor areas is a challenge. Our comprehensive solutions include color-coding, biofilm remediation, equipment, traffic pattern designs, employee training and floor sanitizing systems.

HandGuard®

Employee hand hygiene is critical and a component of GMP. Training is a key solution for employees and can be offered in the way of videos, demonstrations, instructional signage and certification exams. RMC has the latest in hands-free application equipment and hand cleaning/sanitizing products.



We have been using your products and following recommendations to improve results in the plant. We have just finished our first non-food contact LM samples in drains, garbage cans, etc. in the RTE area and they were all negative.



Quality Control Meat Manufacturer

Service

We develop a customized written service program based on our customers' specific needs. As a starting point, our service program utilizes a 32-step checklist. It guarantees that at minimum our program is providing the high level of service that we believe is required in order to keep a food safety program at the high standard that a third party accreditation would require.

Many of the elements within the 32-steps are designed specifically to meet the high level of detail required of GFSI. For instance, our Service Report provides detailed documentation on the critical areas of chemical control, training, observations and corrective action.



Your service rep has taken his position to a new level by providing us with local technical support from his expertise in his microbiological background. He interacts and works closely with my Sanitation Team as well as Quality Assurance. He assists with SSOP creation and updates, as well as innovative new projects that will save costs and aid the sanitation workers in completing the task at hand.



Sanitation Supervisor
Gourmet Foods Manufacturer

 32 step checklist

Like any successful program, initial and continuous training are necessary to keep the program on track. Programs such as SQF and BRC require continuous training. To support you, BrandGuard makes training a critical component of its food safety program. The following are various training programs that are offered:

- GMP training and testing
- BOLT is on-line food safety training offered 24/7
- ACT covers a variety of topics through 1 or 2 day seminars
- Sustainability certification training
- Microbiological training
- Sanitation techniques
- Customized training programs



“ Your rep introduced a great way of training through the new chemical safe handling online course which is a great idea and ties in with SQF (Safe Quality Food) requirements. This way there is more one-on-one training and individual testing to see what each associate knows and identifies what areas need more training. ”

Sanitation Supervisor
Gourmet Foods Manufacturer

Our Customers

“ I just wanted to take a minute to acknowledge the excellent technical support and training your rep has conducted this past year. He has provided me with well-informed and quick customer service and has provided a great resource for introducing new SSOPs. He just recently gave a very entertaining and effective chemical safety training session to our entire Production crew. ”

Quality Manager
Specialty Foods Manufacturer

“ The products and services that I have received from RMC have been the best that I have had. Deliveries have been received in a timely manner. Service has been consistent and issues resolved quickly. Training and consulting services have kept us within code and updated with changing audit requirements. ”

Quality Assurance Manager
Produce Manufacturer

“ I've spent 45+ years in the food business. I have been in charge of chemicals, pest control, sanitation, etc. Relative to chemicals, in all those years it took me approximately 38 years to find a chemical partner like RMC who is second to none. They are a true partner. ”

National Sanitation Director
Gourmet Dessert Manufacturer





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